



Notley High

School and Sixth Form

Enjoy, Enrich, Achieve, Aspire.

1 October 2026

Dear Parents/Carers

Food Technology in Key Stage 3 – ingredients provided in school

In Food Technology this year we will provide all the ingredients students need, so families no longer need to shop for individual lessons. Every student then cooks with the correct ingredients and takes a full part in practical work.

What this means in practice:

- **Ingredients:** we supply everything needed for one portion of every recipe, so there is no need to buy full packets that would mostly go unused
- **Contribution:** we ask for a voluntary contribution of £15 per student for the year, which goes directly towards the food used in lessons
- **To pay:** via ParentPay
- **Containers:** students should bring a suitable container to practical lessons, clearly labelled with their name, to carry their food home safely. Containers are collected at the end of the school day, after the practical lesson

The contribution is entirely voluntary, and no student will be left out of the practical lessons if a contribution is not made.

Alongside this, the Key Stage 3 Food curriculum teaches practical cooking techniques, food safety, nutrition, meal planning and healthy eating, so that students leave Key Stage 3 able to cook for themselves and make informed choices about food.

Thank you, on behalf of the ADT faculty, for your continued support.

Yours faithfully

Mrs J White

Subject Lead of Food and Textiles

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